EASY BAKES

by Sophia Handschuh

www.thermomixbakingblogger.com

Simple Thermomix recipes to get you baking

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Symbols

In this book we will use some symbols to make it easier for you to find recipes that match your dietary requirements. Look out for the following:

GF Gluten Free

NF Nut Free

EF Egg Free

DF Dairy Free

SF Sugar Free

Time

Serving Size

Introduction

To my lovely Thermomix baking fans,

I am an absolute baking fanatic. I cannot think of anything better to do than getting out my Thermi and baking whatever comes to mind. There are so many reasons why I love baking with Thermomix but 'easy bakes' are my absoute favourite. Especially if you think baking is difficult, or you just need a bit more inspiration, I have thought of every occasion for you to take out your Thermi and get baking. Release your inner superpowers because I know they are in there.

In this book, I want to show you how easy baking really is with Thermomix. This book is designed to get you in the baking mood. From easy cheese scones to a delicious chocolate fudge cake, you can satisfy all your cravings with these irresitable recipes. I hope you enjoy the book and your Thermomix journey continues into the world of baking!

And if you are craving more, visit my shop to get your copy of my popular baking book Homebaked.

Lots of baking love,

Sophia xx

Cheese & Herb Scones

NF EF SF

30 Minutes 6 Scones

Lunch time is sorted with these savoury cheese and herb scones. They are the ideal snack size and can be used for a packed lunch or a little picnic outside. Great for the kids and ready in 30 minutes.

Ingredients

1 sprig rosemary, stalks removed
3 sprigs thyme, stalks removed
150g cheddar
225g plain flour
1 pinch salt
55g butter
150g milk + 3 Tbsp
1 Tbsp baking powder
20g grated mozzarella

You will need

rolling pin
7cm round pastry cutter
large rectangular tray
greaseproof paper
Pastry brush
wire cooling rack

Method

1. Preheat the oven to 200°C.
2. Place the rosemary, thyme and cheese in the mixing bowl. Blitz **3 Sec. / Speed 7**.
3. Add the plain flour, salt, butter, 150g milk and baking powder to the mixing bowl. Combine **20 Sec. / Speed 6**.
4. Tip onto a floured surface and roll out to 3cm thick. Cut out circles using a 7cm diameter pastry cutter. Place on a large rectangular tray lined with greaseproof paper.
5. Brush the tops with 3 Tbsp milk and sprinkle with the grated mozzarella. Bake for 10-15 minutes until puffed up and golden.
6. Place on a wire cooling rack until just warm. Then slice up and serve with your favourite chutney and a slice of fresh butter.

Tip

You can add some apple chutney and a few slices of apples to make it a great picnic ploughman scones sandwich.

Brioche Bread

NF

4-5 Hours

1 Loaf

There is nothing better than waking up to a freshly baked bread. This fluffy and golden brioche loaf is the perfect Sunday breakfast and lunchbox bread for the whole family. Have it with some fresh strawberry jam or make a french toast with it. *(This recipe is from my new book Homebaked, which you can find in my online shop).*

Ingredients

20g milk
1 Tbsp dry active yeast
350g strong white bread flour + extra for dusting
4 eggs
60g caster sugar
1 pinch salt
150g unsalted butter, in small chunks
1 egg yolk

You will need

2-pound loaf tin
dough scraper
greaseproof paper
clingfilm
small bowl
pastry brush
wire cooling rack

Method

1. Place the milk and dry active yeast in the mixing bowl and warm **1 Min. / 37°C / Speed 2**.

2. Add the strong white bread flour, eggs, caster sugar and salt and knead **10 Min. / Kneading function.** While kneading, slowly add in the butter in small chunks through the lid.

3. Leave the dough to rise in the mixing bowl for 2-3 hours until doubled in size. Then tip the dough onto a generously floured surface and coat the top with flour. It will be very sticky, so make sure there is plenty of flour on the surface.

4. Carefully pull the bread into a rectangle the length of your 2-pound loaf tin and twice the width of it. Divide the dough in half lengthways with a dough scraper. Roll each piece into a long log.

5. Line the loaf tin with greaseproof paper and carefully lift the logs next to each other into the tin seam side down. Cover with clingfilm and leave to rise until doubled in size about 1-2 hours.

6. Preheat the oven to 180°C. Remove the clingfilm and crack the egg yolk in a small bowl and mix with a fork. Brush over the brioche with a pastry brush and bake in the oven for 30 minutes. Then leave to cool on a wire cooling rack before serving.

Tip

You can make a gorgeous french toast the next day by slicing the bread, dipping it in a mixture of 2 eggs and 20g milk and pan frying it for 4-5 minutes on each side until golden brown. Sprinkle with cinnamon and sugar and serve hot.

Wholewheat Pizza

NF EF SF

1.5 Hours

4 Pizzas

If you are craving pizza but don't fancy a white plain dough and you want to take it up a notch to make it a romantic dinner, tyouneed to try this. Wholemeal pizza is absolutely fantastic. The dough is richer and full of flavour and the heart shape really adds a nice twist to the classic.

Ingredients

1 Tbsp dry active yeast
160g lukewarm water
270g wholemeal flour
5g salt
10g olive oil
100g tomato passata
1 red, orange or yellow pepper
3 mushrooms
1 courgette
handful of grated cheese (or vegan cheese)

You will need

medium bowl
tea towel
3x round pizza trays
greaseproof paper
dough cutter
rolling pin

Method

1. Add water and yeast to the mixing bowl and combine **1 Min. / 37°C / Speed 2.**

2. Add flour, olive oil and salt to the mixing bowl and knead **2 Min. / Kneading Function.**

3. Remove from the mixing bowl, place in a medium bowl and cover with a tea towel. Leave to rise for one hour.

4. Once risen, take the dough out of the bowl and place it onto a floured surface.

5. Preheat your oven to 250°C.

6. Prepare three round pizza trays or rectangular trays by lining them with greaseproof paper or oiling them.

7. Using a dough cutter, divide the dough into three equal pieces. Roll each piece out to fit the trays. Cut out heart shapes and place on the prepared trays.

8. Chop the vegetables in small pieces and start assembling the pizza. First, lightly spoon over some tomato passata, followed by the cheese and the vegetables. Finish off with a bit more cheese.

9. Leave the pizzas uncovered for another 10 minutes, then bake in the oven for 10-15 minutes until deep golden brown. Remove from the oven and cut into pieces.

Tip

You can bake the pizzas for only 5 minutes, freeze and bake from frozen when you are craving some. Bake at 220°C for 10-15 minutes.

10

Quinoa Tart

NF SF GF

1 Hour

8 Slices

Who said that making gluten free tart is so difficult? This absolutely delicious quinoa tart can be prepared with any seasonal vegetables and is such a heartwarming dinner for the whole family. Serve it with a fresh salad and you have the ideal light and healthy meal.

Ingredients

1 parsnip, chopped in small pieces
1 carrot, chopped in small pieces
1 turnip, chopped in small pieces
1/2 butternut squash, chopped in small pieces
1 red onion, sliced
225g gluten free plain flour
1 pinch salt
1 tsp xanthan gum or 2 tsp psyllium husk powder
110g butter
2 eggs
10-30g water
200g feta cheese
100g cooked quinoa

You will need

rectangular tray
greaseproof paper
rolling pin
small bowl
cake slice
pastry brush

Method

1. Preheat the oven to 220°C.

2. Place the vegetables on a rectangular tray lined with greaseproof paper. roast in the oven for 20 minutes.

3. Place the gluten free plain flour, salt, xanthan gum or psyllium husk powder, butter and 1 egg in the mixing bowl. Mix **20 Sec. / Speed 6.** While mixing, slowly add in some water until it resembles a crumbly dough.

4. Remove from the mixing bowl and tip on a piece of greaseproof paper. Place another piece of greaseproof paper on top and roll out between the two sheets to 30cm diameter.

5. Remove the vegetables from the oven. Crack the remaining egg in a small bowl.

6. To assemble the tart, place rolled out pastry on a baking tray. Remove the top sheet of greaseproof paper. Add the vegetables to the centre, leaving a 3cm border. Add the feta cheese, crumbled and the cooked quinoa.

7. Start folding it up. This process requires a little bit of patience. Because the dough is gluten free it falls apart quickly, so take a cake slice and place under a piece of the border. Lift up and press against the vegetables. Seal with the egg using a pastry brush and keep going around by overlapping the dough and sealing with egg. Brush the sides of the pastry with egg.

8. Bake in the oven for 30-40 minutes.

Plum Galette

NF

1 Hour

8 Slices

If you are in need for a quick and colourful dessert, you should definitely give this plum galette a go. It is packed with delicious fruit and surrounded by a crispy shortcrust pastry. It is the perfect combination for a light and beautiful dessert. Have it warm with a dollop of ice cream or double cream.

Ingredients

200g plain flour
50g icing sugar
2 eggs
125g unsalted cold butter
1/2 tsp vanilla extract
6-8 ripe yellow and purple plums
150g blueberries
50g caster sugar
50g water

You will need

clingfilm
rolling pin
baking tray
greaseproof paper
small bowl
pastry brush

Method

1. Place the plain flour, icing sugar, 1 egg, butter and vanilla extract in the mixing bowl. Mix **20 Sec. / Speed 6.**

2. Remove from the mixing bowl and wrap in clingfilm. Chill for 30 minutes.

3. Meanwhile, halve the plums and remove the stones. Place in the mixing bowl with the caster sugar and water. Cook **10 Min. / 100C / Reverse Speed 1.**

4. Leave to cool entirely. Preheat the oven to 180°C.

5. Place the pastry on a floured surface and roll out to a circle about 35cm diameter. Place on a baking tray lined with greaseproof paper.

6. Decorate the plums in the centre leaving a 3cm gap towards the edge. Sprinkle the blueberries on top.

7. Crack the remaining egg in a bowl and whisk slightly. Then fold over the edges of the pastry to tuck in the plums, brushing it with egg while folding over. Sprinkle with the caster sugar and bake in the oven for 25-30 minutes until golden brown. Leave to cool slightly, then serve with a dollop of vanilla ice cream immediately.

Tip

Instead of plums, you can use apples, pear or berries to make a very lovely fruit Galette.

Coconut Macaroons

GF

45 Minutes

12-15

Craving something sweet? Well, look no further. These delicious coconut macaroons are the best little treats to keep you going through the day. They contain no gluten and are very similar to bounty. Give them a try and you will think twice before buying your next chocolate bar.

Ingredients

4 egg whites
1 tsp lemon juice
180g caster sugar
300g desiccated coconut
200g dark chocolate

You will need

large rectangular tray
greaseproof paper
butterfly whisk attachment
tablespoon
small bowl
dessert spoon

Method

1. Preheat the oven to 150°C. Line two large rectangular trays with greaseproof paper.

2. Insert the butterfly whisk attachment. Place the egg whites and lemon juice in the mixing bowl. Whisk **3 Min. / 37°C / Speed 3.5**. Scrape down.

3. Add the caster sugar and mix again **4 Min. / 37°C / Speed 2.5.** Remove the whisk attachment.

4. Add the desiccated coconut and combine **30 Sec. / Speed 2.5.** Scrape down. Mix again **30 Sec. / Speed 2.5.**

5. Take a tablespoon worth of the mixture in your hands and press it together, then place on the prepared tray. Press it down and repeat until you have used the mixture up. Bake in the oven for 20-25 minutes until lightly golden at the top. Remove and leave to cool entirely.

6. Meanwhile, place the chocolate in the cleaned mixing bowl. Blitz **7 sec. / Speed 9**. Scrape done. Then melt **3 Min. / 37°C / Speed 1.** Fill in a small bowl. Dip each macaroon bottom side down in the chocolate and place back on the tray. Then drizzle the tops with the remaining chocolate using a dessert spoon.

7. Leave to dry.

Tip

For a low sugar version, simply halve the sugar contents and you will still get amazing results.

16

Lamingtons

Overnight 15 Squares

Lamingtons are a classic Australian childhood snack. They are never missed at birthdays and afternoon teas. These super fluffy cake bites are made with a juicy vanilla sponge, dipped in delicious chocolate sauce and finished off with desiccated coconut for the ideal sweet pleasure.

Ingredients

225g flour
300g butter
225g caster sugar
4 eggs
1 tsp vanilla extract
1 Tbsp baking powder
250g milk
65g cocoa powder
440g icing sugar
200g desiccated coconut

You will need

large rectangular cake tray
greaseproof paper
wire cooling rack
2x small bowls
large plate
2x forks

Method

1. Preheat the oven to 180°C.

2. Place 225g butter, caster sugar, vanilla extract, eggs, plain flour and baking powder in the mixing bowl. Mix **30 Sec. / Speed 5.** Scrape down and mix again **20 Sec. / Speed 5.**

3. Pour the mixture in a large rectangular cake tray lined with greaseproof paper. Bake for 20 minutes until golden. Remove and leave to cool entirely on a wire cooling rack. Once cool, chill overnight. The next day, cut the pieces up into squares about 4cm.

4. To make the glaze, place the remaining butter in the mixing bowl. Melt **3 Min / 55°C / Speed 2**. Then add the milk, cocoa powder and icing sugar and mix **40 Sec. / Speed 4.** Fill into two medium sized bowls. Because you have two bowls, you can switch to the second bowl after the first one is too full of crumbs.

5. Place a piece of greaseproof paper underneath a wire cooling rack and place some greaseproof paper underneath the chocolate dip bowls. Place the desiccated coconut on a large plate.

6. To make the lamingtons, dip a square in the chocolate sauce and using two forks lift it onto the coconut. Roll it and place on the wire cooling rack. Repeat until you dipped and coated all the squares with chocolate and coconut. Leave to set.

Tip

If you are in a hurry, place the cooled sponge in the freezer for 30 minutes instead of leaving it overnight. The sponge will be less crumbly and easier to dip.

Raspberry Victoria Sponge

NF

1 Hour

16 Slices

If you are thinking of making a really nice treat for your friends or family for afternoon tea, this is the ideal cake. It looks like you have spent hours preparing it and it really is so simple. You can prepare this Rasoberry Victoria Sponge the day before and chill it in the fridge. It will stay really moist for 3-4 days.

Ingredients

4 eggs
375g butter
225g caster sugar
225g plain flour
2 tsp baking powder
1/2 tsp vanilla extract
320g icing sugar
200g raspberries
150g raspberry jam

You will need

18-20cm round spring-form cake tin
clingfilm
butterfly whisk attachment
medium bowl
cake serving plate

Method

1. Preheat the oven to 180°C.

2. For the sponges, line two round cake tins 18-20cm diameter with greaseproof paper or if you only have one, use 1/2 of the batter at a time and cover the rest of the batter with clingfilm.

3. Place 225g butter, caster sugar, vanilla extract, eggs, plain flour and baking powder in the mixing bowl. Mix **30 Sec. / Speed 5.** Scrape down and mix again **20 Sec. / Speed 5.**

4. Fill into the prepared tins. Note, if you only have one, take 1/2 of the batter and cover the mixing bowl with clingfilm while baking one base. Bake each base in the oven for 25 minutes. Remove and leave to cool entirely on a wired rack.

5. To make the filling place the remaining 150g butter in the clean mixing bowl. Mix **30 Sec. / Speed 4**.

6. Insert the butterfly whisk attachment. Whisk **3 Min. / Speed 3.5.** While whisking, slowly add 300g icing sugar through the lid. At the end, add a splash of water. Place the buttercream in a bowl and add 3/4 of the raspberries. Stir with a spoon until combined.

7. Start assembling the cake by putting one base on a round serving plate or a cake plate. Top with the buttercream and spread over the raspberry jam.

8. Then, place the second base on top and decorate with the remaining raspberries. Dust with the remaining icing sugar.

Apple cake

NF

50 minutes

16 Slices

There is nothing better than an easy cake that you can quickly whip up for afternoon tea. This beautiful apple cake has a fluffy sponge and a hint of cinnamon to make a gorgeous treat for a rainy day. The cake is prepared in less than one minute.

Ingredients

250g plain flour
150g soft butter
150g caster sugar + 3 Tbsp
1/2 tsp vanilla extract
3 eggs
1 pinch of cinnamon
1 tsp baking powder
1 pinch of salt
4 apples
20g icing sugar

You will need

24cm round springform cake tin
greaseproof paper
wooden skewer

Method

1. Preheat the oven to 180°C.

2. Place all cake ingredients in the mixing bowl and combine **30 Sec. / Speed 5**.

3. Pour the batter in a 24cm round springform cake tin lined with greaseproof paper.

4. Peel the apples, quarter and remove the pips. Slightly score the top and place on the cake batter.

5. Dust the cake with 3 Tbsp caster sugar and bake in the oven for 40 minutes until golden brown. Use a wooden skewer to test whether it is done by poking the cake with a wooden skewer. If it comes out clean it is done.

6. Leave to cool down and dust with icing sugar.

Tip

To make this recipe gluten free, simply replace the plain flour with the same quantity of gluten free plain flour. Add another 1/2 tsp baking powder to the mixture and a pinch of psyllium husk powder to achieve a great consistency.

Chocolate Fudge Cake

NF

2 Hours

16 Slices

Chocolate is the most satisfying ingredient in baking. It makes the best cakes, desserts and naughty treats anyone could wish for. This super easy chocolate fudge cake is to die for and comes with a serious addiction alert. You will go back for more once you tasted the fluffy and light sponge combined with the chocolatey buttercream.

Ingredients

4 eggs
225g caster sugar
425g butter
225g plain flour
1 tsp vanilla extract
1 Tbsp baking powder
70g cocoa powder
20g boiling water
370g icing sugar

You will need

small bowl
20cm round springform tin
clingfilm
wire cooling rack
butterfly whisk attachment
cake spatula

Method

1. Preheat the oven to 180°C.

2. Place the eggs, caster sugar, 225g butter, plain flour, vanilla extract and baking powder in the mixing bowl. In a small bowl, mix 40g cocoa powder with the boiling water until you have a thick paste. Add to the mixing bowl. Combine **20 Sec. / Speed 5**.

3. Place 1/2 the mixture in a 20cm round springform tin and bake in the oven for 25-30 minutes. Cover the mixing bowl with clingfilm in the meantime. Remove and place on a wire cooling rack until cooled.

4. Rinse the tin, line with greaseproof paper and fill with the remaining cake batter. Bake again for 25-30 minutes, then remove and place on a wire cooling rack until cool.

5. To make the buttercream, place the remaining 200g butter in the clean mixing bowl. Mix **30 Sec. / Speed 5**.

6. Insert the butterfly whisk attachment. Whisk **3 Min. / Speed 3.5.** While whisking, slowly add the icing sugar and remaining 30g cocoa powder through the lid. At the end, add a splash of water.

7. Spread 1/2 the mixture on the first base and cover with the second cake base. Spread the other 1/2 of the buttercream over the cake and the sides and refrigerate for 1 hour.

Tip

You can also add a bit of Nutella into the buttercream to make it slightly nutty. Just 1 Tbsp at the end will be enough to really spice it up.

Check out more delicious recipes

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